



Serial No. 09/977 106

Clean Version Of Amended Claims 1-14 and New Claims 23-25,
All Of The Claims Remaining In The Case

1. A food-making process for a fat substitute, comprising the steps of:

starting with a rice flour;

adding water to the rice flour;

adding an alpha-amylase enzyme to the rice flour and the water to form a slurry; and

extruding a hydrolyzed rice flour from said slurry;

wherein, said hydrolyzed rice flour depends on enzyme activity initiated by pressures and temperatures present in the step of extruding, and such hydrolyzed rice flour has a water content of 5%-25%, by weight.
2. The food-making process of claim 1, further comprising the step of:

substituting said hydrolyzed rice flour for a fat in any food product.
3. The food-making process of claim 1, further comprising the step of:

adding said hydrolyzed rice flour instead of shortening in any food product.
4. The food-making process of claim 1, wherein:

the step of extruding accelerates a conversion of said rice flour into said hydrolyzed rice flour in the presence of said alpha-amylase enzyme.
5. The food-making process of claim 1, wherein:

the step of extruding produces simple sugars in said hydrolyzed rice flour with a water activity low enough to mimic the texture of fat and which will not support microbiological growth.
6. The food-making process of claim 1, further comprising the step of:

blending rice syrup with said rice flour in said slurry before the step of extruding and providing for an accelerated enzymatic reaction.

7. The food-making process of claim 1, further comprising the step of:

blending a sweetener with said rice flour in said slurry before the step of extruding and providing for an accelerated enzymatic reaction.

8. The food-making process of claim 1, wherein:

the step of extruding is such that said hydrolyzed rice flour resembles the appearance of shortening, and is a combination of water, flours, simple sugars, and complex carbohydrates that have substantially less calories than fat.

9. The food-making process of claim 1, wherein:

the step of extruding is such that said hydrolyzed rice flour includes proteins [that can act] as emulsifiers.

10. The food-making process of claim 1, wherein:

the step of extruding does not include an emulsifier in said slurry.

11. The food-making process of claim 1, wherein:

the step of extruding is such that said hydrolyzed rice flour has a bland, neutral taste.

12. The food-making process of claim 1, further comprising the step of:

extruding a second time to inactivate said alpha-amylase enzymes and thereby adjust the pH of said hydrolyzed rice flour.

13. The food-making process of claim 1, wherein:

the step of extruding is 3-10 seconds in duration.

14. The food-making process of claim 1, wherein:

the step of extruding is conducted within a temperature range of 35°C to 60°C.

23. The product of the process of claim 1.

24. The product of the process of claim 6.

25. The product of the process of claim 7.